

WHEN CALL

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Notes From B.V.C. High School

Our school is at present conducting an "Annual Salesmanship Week" through special arrangement with Maclean-Hunter Publishing Company Ltd. This project is conducted to give our students selling and business experience and to help us finance certain activities which are not allowed for in our regular school budget. We are handling new and renewal subscriptions for Maclean's magazine, Mayfair, Chatelaine, Canadian Homes and Gardens, and other Canadian and American publications at the lowest possible subscription rate. Our school obtains a very liberal commission on each order that you place with us, so come on people at Gleichen, Cluny, Arrowwood and Makepeace, your students would like your co-operation. The project closes shortly so can't find out more about our undertaking. Remember! A magazine subscription is a very welcome Christmas gift.

This week we were very glad to welcome Mr. Inman who was absent from one time following an attack of pneumonia.

Mr. Collier is going to send some certain note little thing back to have the rest of his tonsils taken out. We wonder why?

When is Margaret F. going to get done saying "I do"?

It has been decided to hold the presentation of the Governor-General's Medal to Ida Schwer of Gleichen on some date in the near future. This medal was won by Ida for having the highest marks in grade nine in this school division. This is the fourth year that this honor has been brought to our school, previously being won by Kenneth Gordon, Elaine Jones and Jack Skio.

Mr. Jenkins is beginning to wonder where his grade 9 shop boys get their schemes. One does not mind green, blue, brown or even red birdhouses, but when one student turns out a birdhouse with a red and blue roof, blue sides, yellow ends dotted with brown streaks, sitting on a green base whose notes just how colorful can things get.

Girls! Girls! Calling All Girls! If you don't like to cook, well the simplest answer is to get a man who can. (The four boys taking Home Ec. here at B.V.C. have dubbed themselves "B.V.C. Eligibles.") "If you can't cook we can," states Robert Jones. And if you like sour milk souffles you should make a hit with John D.

Parent-Teachers conferences have been held this past week for Cluny parents. Being held the previous couple of weeks at Gleichen. These are always days of agony for our students of B.V.C. who happen to be the topics at these sessions.

We would like the students of B.V.C. to co-operate in running this column by submitting choice bits to Aleck Kilcup not later than Friday noon each week.

Can Butter Be Preserved

Housewives don't stand alone in their struggle to keep their butter supply in a palatable condition.

The defence research board of Canada has extended a grant to the University of Alberta for the purpose of determining a satisfactory method of storing butter up to a period of two years. The need for a means of packaging butter to stand severe transportation difficulties and adverse storing conditions, such as are met by the armed forces has aroused the spotlight on the possibilities of canned butter.

This method of packaging butter has for sometime been used in northern areas by trappers and prospectors, and more recently by the armed services. However, too few people realize that canning butter does not protect it from the growth of micro-organisms as in the case of other foods. Sterilization and other processes that are used in preserving meat cannot guarantee that the butter will be safe to eat.

Mrs. A. N. McLeay went to Calgary Monday having received word that her sister was in a hospital following a stroke on Sunday.

Mr. and Mrs. N. A. Riddell are leaving this week for Saskatoon to attend the wedding of their son Lloyd. They expect to be back by the weekend.

The United Church W. A. tea and sale of home cooking Saturday afternoon at the Recreation Centre was a very successful affair. It was attended by most of the people in town and district.

During the past week the weather has been all one could desire at this time of the year. It is to be hoped that it continues.

For the past week a number of the school boys interested in hockey and skating, have been very busy making ice at the arena. They have made good progress and should have ice for skating shortly.

Leith Gilbert was down from Calgary over the weekend visiting his parents Mr. and Mrs. A. W. Gilbert. Lett's work for a jewelry firm in the city.

Mr. and Mrs. Jack Renshaw left for their new home near Coronation last week. Jack has been night operator at the station here for some years. At his new location he will be C.P.R. agent.

"Eph, did you know that Jonah does spent three days in the stomach of a whale?"

"Humph! That ain't much. Much more was longer than that in do stomach of an alligator?"

"She snuff! How long?"

"A lot of combining is going on all over the country all hours of the day and night. Some farmers have put away their combines and hope to do the harvesting in the spring. These men claim the frozen ground shakes the combines too much damaging the machines."

Mr. and Mrs. N. A. Riddell returned to town last week from an extensive tour of the western States. While away they were the guests of Mrs. Riddell's four sisters who live in different towns.

Mrs. Bain, one of the teachers at the local school, has been laid up with a badly sprained foot. In the meantime Mrs. Lloyd took over Mrs. Bain's duty at the school. It is fortunate for the school board and the pupils that Mrs. Lloyd lives in town. When illness strikes the staff she takes over. She has done this several times in recent months.

Rats are still coming in to Alberta. Monday several were reported found in a box car at Standard frozen to death. Dead or alive they are research for only five months," stated Mr. F. W. Wood, assistant professor of dairying at the university, "it does seem likely that a satisfactory method can be found for preserving butter by means of a canning process."

Normally, canned butter will remain in a palatable state as long as thirty days, but it shows a pronounced tendency to deteriorate when subjected to extreme temperatures, such as the tropics. Principal defects were rancidity due to bacteria and oxidative causes and an objectionable physical condition caused by melting.

The main problem faced by the university is a method of counteracting the action of bacteria and enzymes which tend to decompose butter. Their experiments thus far have dealt mainly with anti-oxidants and the prevention of bacterial growth. To date they have been successful in preserving the "keeping" quality up to three times as long. Scientists in Australia and New Zealand have succeeded in preparing "butter spread" containing high melting point fats which, however, cannot retain its qualities up to 24 months. However, there have been no notable achievements in regard to pure butter.

Since the initiation of the investigation this summer at the university several satisfactory experiments have been carried out, which it is hoped will lead to a solution to the problem.

being found at widely scattered points in the province. W. Lohy, supervisor of crop protection, warns that although the number reported is comparatively small, we cannot afford to relax our efforts because of the colder weather. Pests move anywhere and everywhere at any time of year, and the utmost vigilance is required to prevent their establishment. Everyone, in town or country, should be alive to the danger and make sure that not a single rat goes unreported. The Alberta Department of Agriculture, co-operating with municipal pest control officers, is prepared to launch a rigorous extermination campaign in any area in Alberta where rats appear. Establishment of colonies must be prevented at all costs. Rat traps should be reported immediately to the district agricultural pest control officer. District agricultural officers are prepared to offer information and advice on rat control. They have in their offices preserved rat specimens.

Clair Solomon who has been driving the caterpillar tractor for Messrs. Krause and Evans during the past summer enlarging the irrigation ditch south of the river, left for his home in Key River, Alberta. Key River is several hundred miles north of Edmonton. Clair will drive the "cat" this winter for the firm when the machine is shipped north to be used to level the roads clear of snow for an oil company.

Mrs. R. Robinson has received word from Miss M. Stubbs of Alton, Ont., that she is in the hospital. Mrs. Stubbs was a resident of Gleichen for some years. He worked in the Queens' Hotel here for his brother, Martin, and consequently was well known by most people in the district. Mr. Stubbs left here about ten years ago for Ontario where he has resided since. The letter telling of his death said in part: "He had a heart attack early Sunday morning (Nov. 4th) but seemed to get over it. Although we expected him to be in bed a couple of weeks we didn't expect him to go so suddenly early Tuesday morning. This was the first time Bert was ever ill."

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BROILING IS A GOOD WAY TO COOK MANY FOODS

The broiler on the modern electric or gas stove is there for a definite purpose. It is there to be used for cooking a whole host of foods, including meats, fruits and vegetables. In some stores the broiler is a separate unit, while in others, it is at the top of the oven. Wherever it is you will find a broiler rack and drip pan which fit under the electric element or gas flame, depending on the type of stove.

The home economist of the consumer section department of agriculture doubts that the average broiler is used as much as it might be. Perhaps it is a case of out of sight out of mind or it may be that some home-makers, particularly inexperienced ones have the mistaken idea that the broiler can be used for cooking only the most expensive foods. While it is true that broiling is an excellent way of cooking tender cuts of meat which is ordinarily pan-fried may also be broiled. This means that the broiler can be put into use for cooking sausages, liver, kidney, nash and any kind of ground meat as well as for the tender steaks and chops.

There is a right and wrong way to do most things and using the broiler is no exception to the rule. First call the broiler should be heated, then the rack should be rubbed well with a little fat. Greasing the rack is very important in broiling meats to keep them from sticking to it. The rack should be placed so that the top of the meat is about three inches from the heat. It is best to broil the oven or broiler door slightly ajar while broiling. With steaks and chops near them quickly on both sides. Then rotate the heat and finish the broiling. Steaks one-inch thick will broil from fifteen to twenty minutes bringing time, depending on whether they are to be served rare, medium or well done. Lamb chops three-quarter inch thick should be broiled about twelve minutes. A slice of roast beef, ham about half an inch thick will need approximately twenty-five minutes to be thoroughly cooked. Before hand-

should be snipped so that it will not melt the fat around the edge curl up during the cooking.

One decided advantage in using a broiler is that it can serve a double purpose, for along with the meat there will probably be plenty of room on the rack to broil a vegetable or fruit to serve with it. Apple slices cut half-inch thick are good to broil with sausages, canned poaches with a ham, slice thick slices of onion with liver, and last but not least mushrooms with steak.

The fruits and vegetables will not take quite as long to broil as the meat.

The broiler has many other good uses. It is a quick and easy way to make several slices of toast at a time or to toast a number of sandwiches or rolls all at once. It also solves a problem if it is necessary to cook more than a panful of bacon.

Broiling is not new. It is a tried and proved method of cooking which

dates back many, many years. That is why everyone who has a stove equipped with a broiler should make good use of it.

A monkey is the only animal that will use sticks, stones, or anything hard as a weapon.

The Chinese language and its dialects are used by nearly 500 million people. The English language by a little more than 270 million.

Happy Christmas Darling!

And with love . . . from Mother and Dad . . . a very special present, her own bank book showing a Christmas deposit. Think about giving the "Juniors" at your house a "Commence" account of their own. You'll see what a happy gift it is. Your teen-agers will see to grow-up and important. You'll know what a good gift it is—a personal account encourages them to save for what they want.

Remember, money-wise boys and girls are more understanding of their parents' planning, better prepared for their own future responsibilities.



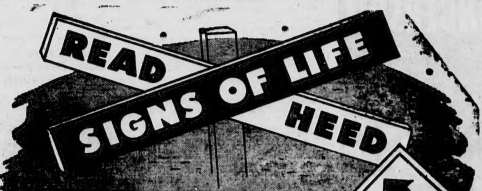
It's simple when you know how!

A WOMAN AND HER DAUGHTER

Ask for your copy at your local branch, or write to Frances Terry, Head Office, The Canadian Bank of Commerce, Toronto.

The Canadian Bank of Commerce

"The Commence"



Don't Bank on Chance

Every time a motorist neglects an unsafe condition in his car he is making a deposit with death . . . And, the final accounting may come sooner than he expects. Saving money is a good habit—but saving a life, perhaps your own or a member of your family, is much more important. Regular checking of tires windshield wiper, brakes, defroster and lights can be a life-saving investment.

Be Careful - the life you save may be your own!

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